

Dining



Clambake

A clambake on the beach, served with equal amounts of sand, sea and good company is still the most delectable seafood dinner.

Many beaches in the area require permits for cooking on the beach. Information may be obtained through local Chambers of Commerce and town halls.

First, dig a shallow pit one foot deep, four feet square bedded with stones about eight inches in diameter with smaller stones to fill in the crevices. Over this go hardwood logs of maple or oak and in between paper, kindling and more pebbles.

Then add more logs laid crosswise, more paper, and stones. Lay layer upon layer of this mixture until it reaches about three feet above ground. The fire is lighted some four hours before the bake goes on. Cooking time is one hour and 15 minutes.

At the end of four hours, the unburned logs are raked away to avoid oversmoking. The small rocks now white with heat have dropped to ground level. Waiting is a stack of seaweed freshly gathered, to be forked to the rock in a 12 inch deep blanket. It's the weed that produces the humid heat experts insist no other method can generate.



Now for the mouth-watering part. The first layer is white or sweet potatoes, unpeeled. Over this, go clams in wooden frames or fish net squares. Next, sweet corn, one and one-fourth ears by nose count. Leave on thin jacket of husk and remove the silk. Wet the corn well.



seaweed scorches on the hot rocks and steam heat pours upward to the clams. They open their shells and the juice trickles down over the rocks. The increased steam pushes up, cooking the potatoes, corn and lobster. After each course, recover the remaining food.

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Then come the lobsters tied in burlap sacks, one and one-fourth the average count to each guest. Top the pile with the appetite-whetting course, frankfurts or sausage, wrapped in foil.

This mountain of food is covered with a wet canvas and the edge sealed with sand or earth. Wait for an hour and 15 minutes while the hot rocks and the salty steam from the marsh work and the clams do their work. The



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